

STRONG CONTRAST IN OUR GENERALS

General Pershing is Quick on Trigger; Sibert a Tireless Worker.

EACH HAS BIG MAN'S JOB

Commander in Chief Forces Things Along at Top Speed, While Sibert Watches Details and Insists on Accuracy.

Field Headquarters, American Expeditionary Forces, France.—Two men, both efficient, both trained in the same school, both in the same line of service, probably never offered stronger contrast than Gen. John J. Pershing, commander of the expedition, and Maj. Gen. William L. Sibert, division commander. Working as a team, whipping our troops into shape for the grueling struggle awaiting them, it would be hard to find a better combination. Each has a heroic-sized man's job and lending a great aid in these days offers many man-sized jobs, writes Julius B. Wood in the Chicago News.

Pershing is of the quick-on-the-trigger style.

Sibert will be sure that the powder is dry.

Pershing is of the dashing type, nervous, always on the go, like a surcharged battery, stirring everybody he comes in contact with, forcing them along at top speed. He tells what he wants. It is up to the staff he has picked to see that it is carried out. He'll be sure to know and they'll know if it isn't. He gives a sharp glance at a company at attention, picks out a man whose eyes are wandering, tells the company commander what is wrong—a few crisp, pointed words which are not forgotten—and the commander knows how to bring the others up to standard. He also realizes that he had better. Pershing fought Moros, administered provinces when an iron hand was necessary, rides day and night in the field and in the office holds his conferences through the day and reads reports most of the night.

Sibert a Methodical Worker.

Sibert is deliberate, methodical, a tireless worker, watching every detail, insisting that reports of his under officers be accurate, comprehensive, covering every angle, of the type that is persistent and sure. His voice is seldom raised above its quiet, even tone. He walks through the village street from his headquarters to his mess each day at the same gait and the same hour. It may be a momentous incident that will delay him a minute, or prevent him from being back at his desk at the minute he calculated on. When he inspects a company he stops in front of each man. His comments to the commanding officer are fatherly in tone. Sibert helped build the Panama canal. He is an engineer with a training for accuracy that figures down to thousandths of inches.

Once when General Pershing was making his flying trip of inspection on his first visit to the American army zone, a smile twitched the corners of his stern lips. A sergeant, one of the old-time "non-coms" who knew army regulations like his Hoyer, was drilling a platoon, mostly gawking, raw recruits. Out of the corner of his eye he saw the general and a following of officers striding across the field in his direction.

"Attention!" he shouted in stentorian tones and the men made their best efforts to assume a military poise. "Brace up, yer standin' like a lot o' old women," growled the sergeant in a tone meant only for his men. The general, half a dozen strides ahead of the rest of the party, caught it. His iron gray mustache could not cover the smile. He did not criticize that company. Instead he veered off to

MELT HEIRLOOMS FOR ARMY

Women From All Over Country Give Up Keepsakes to Send Gifts to Soldiers.

New York.—Old gold and silver contributed by women in all parts of the United States to aid in carrying on the work of the National Special Aid society, melted, sold for \$2,400.

The gold and silver represented many heirlooms from old families, from Maine to California. Many of them, in sending in their contributions, said that the articles contributed were of great sentimental value.

This money will be used to buy necessities and luxuries, too, for American soldiers in military camps urgently needed. The society received a request from one of these camps for 300 sweaters, 300 pairs of socks, 300 pairs of gloves, phonographs and other camp essentials.

Woman Worked as Farmhand. Louisville.—After laboring for more than a year as a farmhand in order to support herself and infant child, Ada McCubbins grew tired of such manual labor and sought a divorce from David McCubbins, a farmer, and her prayer was answered by Judge Wallace.

Jobs for 1,000 Boys.

Little Rock, Ark.—"Boy wanted!" This sign decorated a hundred or more shop windows. Statisticians have estimated that 1,000 boys are needed to fill jobs in Little Rock. Telegraph companies are employing girls to carry messages.

SEVEN KITTENS GET JOBS IN CONGRESS

Washington.—A job has been found for Congressman Austin's secretary's cat's seven kittens. They will be welcome down on the floor below in Representative Hulbert's office. Mice are overrunning the place. They are as bold as bulldogs. Frank McEnany, Mr. Hulbert's secretary, says they climb on the big leather chairs and watch him derisively as he tries to work. The other night the mice ate up all the free seeds that Mr. Hulbert had for distribution among his constituents. That is not much of a disaster, in view of the fact that his district in New York is one of the most thickly populated in the greater city and the people wouldn't know what to do with the seeds if he sent them on. What is of importance, though, is that the mice also ate up a bas-relief model of the East river, Hell Gate and Ward's Island, being attracted by the excellent quality of glue in the paper mache. Hell Gate is a most precious thing in the eyes of this congressman.

DEDUCTIVE TEST IS FAILURE

Scientific Method Adopted by New York Detectives Admittedly Inconclusive.

New York.—The first real test of the new method evolved by the New York detective bureau for proving crime solely through chemical, scientific and analytical deductions resulted in failure in the court of general sessions. An indictment of Vincenzo de Stefano for ten-year-old Tillie Brown's murder was dismissed when chemists of the central testing laboratories admitted that they had been "too positive" in their statements before the grand jury that they had discovered indelible fragments of the strap used in strangling the child on the blade of a knife found in De Stefano's possession.

DROWNS TRYING TO RESCUE

Scout Master Sinks in Mississippi River While Bringing Youth Ashore.

St. Louis.—Eugene Ferris, eight years old, of Alton, a Boy Scout, and William Strittmatter, twenty-one, scoutmaster of a boys' troop, were drowned in the Mississippi river a mile north of Alton.

The scoutmaster, a strong swimmer, had gone to the aid of young Ferris when the latter, in wading about, got into deep water and was carried out into the river by the current.

Strittmatter had taken young Ferris and eight other boys of his troop on a hike. The boys prevailed on him to permit them to get into the water, and he joined them.

URGES CHANNEL TUNNEL



Arthur Fell, the leader in the movement to construct a tunnel under the English channel, is now working on plans to bring the idea to a head. He recently met representatives from France and other allied powers and with them went over the situation.

PROPHET TELLS OF WAR'S END

German Monk in 1701 Fixed Three Years and Five Months of Strife.

AMERICAN ENTRY FORETOLD

Document Discovered in Old Monastery in Mecklenburg Describes "Wagons Without Horses" and "Fiery Dragons of the Air."

Copenhagen.—In the razing of the old monastery of the Holy Ghost in Wismar, Mecklenburg, an old Bible was found which contained a remarkable prophecy regarding the present world war. It was written in 1701 by one of the monks on parchment that is now yellow and seared with age. It is now on exhibition in a glass case in the city hall of Wismar. So much publicity has been given to the prophecy in the papers of Germany that thousands have flocked to Wismar to see it.

The prophecy not only gives the cause of the war, but also indicates the countries engaged. Up to the present it has been amazingly accurate. It does not exactly state that Germany will be victorious, but indicates how long the war will last, when the decisive battle will be fought, and where and when peace will come, and adds that Germany will continue to exist as a power for many years. A translation of the writing on the parchment is as follows:

"When Malignity and Hatred Rule"

"Lord, have mercy on thy people despite the fact that they are turning more and more away from thee; that they are destroying thy monasteries and cloisters and forgetting thee. A time will come in Europe when these people will feel the weight of thy hand, when malignity and hatred will rule. It will be at a time when the papal seat will be vacant, and the conflagration will come as the result of the murder of a prince. Seven nations will rise against the eagle with one head and the eagle with two heads. The birds will defend themselves furiously and viciously with their talons, and their wings will protect their people. A prince from their very midst, a sovereign who mounts his horse from the wrong side, will be encom-

passed by a wall of enemies. His slogan will be 'Onward with God!' The Almighty God will lead him from victory to victory and many will meet their death.

"There will be wagons without horses, and fiery dragons will fly through the air dropping fire and sulphur and destroying cities and villages. The people will turn to God. The terrible war will last three years and five months. The time will come when food can neither be sold nor bought, and bread will be carefully distributed. The seas will be tinged with blood and men will lie in wait under the waves for their prey."

America's Entry Foretold.

Here follows a reference to America, which was in those times often referred to as the "country of the seven stars."

"The people of the Seven Stars will attack the ring of steel and suddenly fall upon the bearded nation in the rear and read it in twain. The whole of the lower Rhine will tremble, but nevertheless will endure to the end."

"The land to the west will be one vast desolation, and the land in the ocean will, with its king, be crushed and suffer all the pangs of hunger. The land of the bearded people will still endure for a long time to come, and following the war the world will be united in one great brotherhood."

"The victors will carry a cross, and between four small cities and four steeples of equal height the decisive battle will be fought. Between two linden trees the victor will fall upon his knees before his army, lift his hands to heaven and thank God. Following this all ungodliness will disappear; the indecent dances that prevailed before the war will be seen no more, and God will reign in church, state and family."

"The war will commence when the grain is ripening and will reach its height when the cherries bloom for the third time. Peace will be consummated by the prince in time for the Christmas mass."

All German newspapers have commented on this amazing prophecy.

"It is remarkable," says one paper, "how accurately this monk has predicted events as they have thus far occurred. We sincerely hope that the longed-for peace will come, as he says, in order that we all may breathe freely again."

The KITCHEN CABINET

Superstition is what prompts some people to believe that a horse shoe over the door has more value than a lock and key.

PEPPER DISHES.

Peppers have such an appetizing flavor and are so well liked that a few ways of preparing them will be enjoyed by the housewife. Peppers, like many of our vegetables, are not of themselves nutritious but the pungent flavor makes them valuable as an appetizer. Peppers stuffed with various chopped vegetables and seasoned highly, then pickled were known and enjoyed on our grandmothers' tables.

Original Salad.—Cut into bits two or three ripe pears, and the same amount of good, well flavored apple, add one green pepper cut in shreds; a handful of walnuts or any nuts desired, then dress with French dressing, using one part vinegar to three parts oil, mix and season with salt and a few dashes of paprika; chill and serve in nests of lettuce, cress or in apple cups.

Green Pepper Sandwich.—Mince fine, two large green peppers after removing the seeds and pith. Add the chopped pepper to a cupful of mayonnaise dressing which has been flavored with minced olives and parsley. Cut thin slices of sandwich bread, spread with butter and then put on a layer of the sandwich filling, place a slice of buttered bread on each and put away with a damp cloth laid over the sandwiches until ready to serve.

Pepper Entree.—Take sufficient peppers to serve, allowing a half pepper for each person. Remove the seeds and pith and parboil for ten minutes. Prepare enough mushrooms to fill the peppers. Make a white sauce, using two tablespoonfuls each of butter and flour, when the butter is bubbling hot add the flour and when thick add a pint of rich milk. Season with salt and pepper and add the mushrooms. Fill the pepper cups with this mixture and sprinkle with well buttered crumbs. Brown in a brisk oven.

Pepper Salad.—Cut peppers in halves, remove the seeds and pith and drop into ice water to stand until ready to fill. Drain well before filling with the following: Equal parts of finely chopped cucumber and celery with a tablespoonful or two of chopped onion with a half cupful of pecan meats.

Don't worry about what the world thinks of you. The world has several billions of other people to think about.

An idle rumor always gains currency, which is more than can be said of an idle man.

FOR MEATLESS DAYS.

As the high price of eggs will not warrant an extravagant use of them to take the place of meat, we will have to confine ourselves more often to the nutritious cheese and nuts with vegetables in various forms.

Green Pea Soup.—Rub a can of peas, home-canned, through a sieve; a pint will be sufficient for the ordinary family.

Season the pulp to taste with onion, salt and pepper. Cook the onion in a little hot fat; add this to one tablespoonful of flour, mix smoothly and add a pint of stock or water. Cook five minutes, add the puree of peas, heat all together and serve with fingers of toasted bread.

Baked Corn With Cheese.—Take two cupfuls of grated corn add a well-browned egg, two tablespoonfuls of melted butter, pepper and salt to taste, add a cupful of milk; mix all together and pour into a well-buttered baking dish, cover with grated cheese, and over this a layer of buttered crumbs. Bake 25 minutes or until the crumbs are brown.

Sour Cream Slaw.—Shred cabbage very fine and plunge into cold water, let stand until very crisp, drain and cover with a cupful of thick, sour cream heated with two eggs beaten to make them light; add two tablespoonfuls of vinegar, two tablespoonfuls of butter, a teaspoonful of salt and a few dashes of red pepper. Cover the drained cabbage with the hot sauce.

Rice Croquettes, Cheese Sauce.—Cook a half-cupful of rice until half done in enough water to keep moist, season, then add one and a fourth cupfuls of milk and cook until it is all absorbed. Add one-fourth cupful of white sauce, and make into rolls. Roll in crumbs and fry in deep fat. Serve with a white sauce made rich with cheese.

Stuffed Green Peppers.—Select four or six large peppers, remove seeds and inner membrane. Fill with cooked rice and nuts with tomato; or green peas in a cream white sauce makes a delicious filling. Left-over meats may be chopped and combined with crumbs and seasonings making another good combination.

Almond and Cabbage Salad.—Take one small, firm head of cabbage, one cupful of blanched almonds, one cupful of sour cream, salt and paprika. Shave the cabbage very fine, cut almonds in halves and mix with the

cabbage; season with salt and pepper. When ready to serve add the sour cream. Serve with crackers and cream cheese.

The best thing to take people out of their old worries is to go to work and find how other folks worries are getting along.

CHESTNUT TIME.

This delicious nut lends itself in so many ways in cookery that it should occupy a much larger place on our tables.

Chestnut Soup.—Shell and blanch 60 or 70 good chestnuts, remove the inner skin and put them on to simmer in a quart of good stock. When tender rub through a puree sieve moistening the puree as you do so with the stock. Boil again then simmer on the back part of the stove, season to taste, add a few tablespoonfuls of cream or an egg beaten and added to a little milk. Serve with croutons. French cooks often brown the chestnuts in a little fat before cooking them in stock, this changing the flavor as well as the color somewhat. A bouquet of herbs may be used for seasoning.

Cooked chestnuts used with apple and celery as in a Waldorf salad is a most tasty salad. A few other nuts may be added for flavor if desired, which will improve the salad.

Chestnut Sauce to Serve With Turkey.—To three tablespoonfuls of the fat left in the roasting pan add two tablespoonfuls of flour, stir until frothy, scraping the pan to remove all the glaze. Pour into this a cupful of potato water left from the potatoes when cooking, as this is rich in mineral salts, stir and cook until thick, season with salt and pepper, and add a pint of mashed chestnuts which have been well cooked, together with a teaspoonful of chili sauce. Pour into a sauceboat and serve with the turkey.

Chestnut Custard.—To a cupful of chestnut pulp, add the yolks of three eggs, one beaten white, one cupful of rich milk, a little flavoring and sugar to taste. Pour into a buttered dish and bake slowly. Make a meringue with the other two whites and two tablespoonfuls of sugar, spread it over the custard and brown in the oven. Chestnuts preserved in a lemon sirup make a most delicious conserve to add to various frozen dishes or as a garnish for desserts.

Where the nuts are plentiful, just boiled then skinned and mashed adding butter and salt, they make a fine vegetable to serve with meats.

The only man who can successfully combine business and pleasure is the man whose pleasure is business.

One of the drawbacks of success is that it often has a string tied to it.

TEMPTING SALADS.

There are few dishes more economical than salads well made, as they use a variety of foods, with a good salad dressing, making a most wholesome dish.

There is an important thing to remember when using olive oil, it must be good or the salad will be ruined. Many people have had their taste spoiled for French or a mayonnaise dressing because rancid or inferior oil has been used. Such a prejudice is hard to overcome, more's the pity, for old dressing is so delicious that it is a crime not to be able to enjoy it.

Cheese and Pea Salad.—Take a quarter of a pound of cream cheese, one can of peas, two small onions, three sweet pickles, three sour pickles, some crisp lettuce, half a cupful of chopped nuts, and all mixed together with a good salad dressing.

Pineapple, Cheese and Nut Salad.—Take slices of pineapple from the can, fill the centers with grated cheese, cover with French dressing, and sprinkle with chopped nuts and parsley. To make French dressing, the amount of vinegar or lemon juice is varied to suit the character of the salad. A salad which is acid will need but little added to the oil. One tablespoonful of lemon juice to three of olive oil, salt and paprika or red pepper to taste, with occasional use of onion juice, a pinch of mustard or white pepper.

Salmon Salad.—Take one can of salmon, four cold boiled potatoes, three sweet pickles, two cupfuls of cabbage finely chopped and any desired dressing. Cut the potatoes and pickles into small pieces and mix with the salmon which has been flaked and the bones removed; mix with a good boiled dressing.

Dainty Chicken Salad.—To one cupful of cold cooked chicken cut in small pieces, add one cupful of walnut meats, one cupful of peas and a cupful of mayonnaise dressing and a few chopped olives. Mix and arrange on crisp lettuce leaves. Garnish with olives.

Nellie Maxwell

Suffered For Years Back and Kidneys Were in Bad Shape, But Doan's Removed all the Trouble.

"My kidneys were so weak that the least cold I caught would affect them and start my back aching until I could hardly endure the misery," says Mrs. D. C. Ross, 973 Fulton St., Brooklyn, N. Y. "In the morning when I first got up, my back was so lame, I could hardly bend over and any move sent darts of pain through my kidneys. It was hard for me to walk up stairs or stoop, and to move while lying down sent darts of pain through me."

"The kidney secretions were scanty and distressing and the water remained in my system, making my feet and hands swell. There were dark circles under my eyes and I became so dizzy I could hardly see. I had rheumatic pains in my knees and it was all I could do to get around. For years I was in that shape and I wore plasters and used all kinds of medicine to no avail until I tried Doan's Kidney Pills. They rid me of the trouble and strengthened my back and kidneys. When I have taken Doan's since, they have always benefited me."

Start to before me.

L. N. VAUGHAN, Notary Public.

Get Doan's at Any Store, 60c a Box.

DOAN'S KIDNEY PILLS

FOSTER-MILBURN CO., BUFFALO, N. Y.

CITED WOMEN AS DANGEROUS

German Writer Alluded to United States Feminism as Certain Ruin and Degradation.

There is some interest, if not equal importance, in the fact that America, reputed throughout the world as the land of feminism, the land of privileged womanhood, is at war with the country in which the claims of feminism are most universally and violently detested and the claims of masculinity most loudly asserted and generally accepted, says the Philadelphia Bulletin.

Herr Voelting wrote a book a few years ago on "The American Cult of Woman," in which he congratulated his own Germany on being safe from the danger that was engulfing the United States in ruin and degradation. If we acknowledge the awful impeachment brought against us out of the logic of Kultur, what shall we say on our part of that masculinism which expresses itself among the men of Germany in a horrified and angry outcry against the "treachery" and "unworthiness" of German women in performing little acts of kindness and humanity for the prisoners within the gates?

So dominant is this masculinism in the Kaiser's empire that women themselves are among its staunchest adherents. No other land could ever make a creed of subjecting to constant insult and cruelty the helpless and the wounded. The masculinism of America is of a different sort, despite the gloating assertion of Herr Voelting that we have sunk too low to lay claim to anything of such a title. We prefer our own variety.

BOSCHEE'S GERMAN SYRUP

will quiet your cough, soothe the inflammation of a sore throat and lungs, stop irritation in the bronchial tubes, inspiring a good night's rest, free from coughing and with easy expectoration in the morning. Made and sold in America for fifty-two years. A wonderful prescription, assisting Nature in building up your general health and throwing off the disease. Especially useful in lung trouble, asthma, croup, bronchitis, etc. For sale in all civilized countries. Adv.

For the Soldiers.

Mac—Are you knitting for the soldiers? Fae—Oh, yes! the loveliest light blue sweater, which none of them can fail to admire when they see me with it on.

THE BEST BEAUTY DOCTOR

Is Cuticura for Purifying and Beautifying the Skin—Trial Free.

For cleansing, purifying and beautifying the complexion, hands and hair, Cuticura Soap with touches of Cuticura Ointment now and then afford the most effective preparations at the minimum of cost. No massaging, steaming, creaming, or waste of time.

Free sample each by mail with Book. Address postcard, Cuticura, Dept. L, Boston. Sold everywhere.—Adv.

Net Much, Either.

"Harry has nothing to talk about except himself."

"Why the exception?"

It takes a pretty active man to make good his matrimonial campaign promises.

WHAT EVERY WOMAN KNOWS.

Every woman takes great pride in having her home well kept, in having the family wash done early in the week. Good bluing is needed even more than good soap. Be sure to use Red Cross Ball Blue.—Adv.

A Pittsburgh banquet recently had 100 orators.

Danbury, Conn., hat factories are now "open shop."

When Your Eyes Need Care Try Murine Eye Remedy

No Stinging—Just Eye Comfort. 10 cents a bottle or 50c for 3 bottles. Write for Free Eye Book.

MURINE EYE REMEDY CO., CHICAGO